

Sweet & Spicy Guacamole



This isn't your mother's guacamole... slightly sweet, slightly spicy and totally addictive

Serves 8

4 ripe avocados, peeled,
seeded, diced

1 sweet onion, finely
minced

4 garlic cloves, finely
minced

2 chipotle peppers in
adobo sauce, finely minced

1T molasses

1 mango, peeled, seeded,
diced

2 limes, zested and juiced

1/2c cilantro, chopped

2 jalapeno peppers,
seeded, diced

Place avocado in medium bowl and mash with 2 forks. Add remaining ingredients and mix well.

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The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

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